

50726 to 50966—Continued.

50835. *JATROPHA CURCAS* L. Euphorbiaceæ.

"(No. 830. Nyanza, Urundi. March 13, 1920. Herb. No. 708.) Black oil seed. Same as Nos. 459 and 611 [S. P. I. Nos. 50021 and 50239]. Planted as an ornamental."

50836. *LYCOPERSICON ESCULENTUM* Mill. Solanaceæ. Tomato.

"(No. 867. N'gano N'gano, Urundi. March 18, 1920.) Small red tomato, grown by natives."

50837 and 50838. *MANIHOT ESCULENTA* Crantz. Euphorbiaceæ.*(M. utilissima* Pohl.)

Cassava.

50837. "(No. 677. Nyanza, Urundi. February 28, 1920.) The sweet cassava; the roots were eaten fresh and are sweet and very good. Seed is not usually produced but is quite abundant here. This is the chief money crop as well as the staple food on the lowlands in and about Nyanza and Kigoma. The roots are sold either (1) when fresh, peeled, fermented, dried, and pounded into flour; or (2) as a thick pasty cake (which has no flavor except that derived from wood smoke) made by cooking the flour in water; or (3) prepared by boiling fresh roots and pounding them in a mortar. The leaves are eaten as a green vegetable and the roots eaten in the following ways: Fresh, merely having been peeled; baked or boiled; boiled and pounded to a paste; peeled, placed in earthen vessels with water and allowed to ferment for three days, then sun dried. These dried roots, which are often perfectly white but at times are covered with a black or blue mold, are either boiled in fat or pounded in a mortar and sifted to a white flour, which is boiled to form a starchy paste. This doughy mass, wrapped in banana-leaf containers, constitutes one of the principal foods of the natives. Containers holding from 15 to 20 kilograms of cassava flour each are sold at a rate of about 1.50 francs for 100 kilograms. Corn is abundantly grown but is not as universal as Manihot. Drought may harm the corn crop, but even in severe drought a Manihot plantation can be dug up and the roots eaten. The elevated beds on which the plants are cultivated insure the penetration of water into the soil. The old Manihot stems are broken up and placed in the ground at the top of broad ridges 3 feet or so across and 1 to 2 feet high. Its growth is rapid and the weeds and grasses are kept out by occasional hoeing. When about 4 years old the plants are dug up and a new crop started. The fully matured crop forms an open thicket 6 to 10 feet high. At Nyanza a leaf spot seemed to be the only disease, and this, although abundant, caused very little damage. I have not found any of the bitter cassava; all plants which I have tasted are sweet."

Plate III illustrates the native methods of preparing cassava roots for use.

50838. "(No. 904. Nyanza, Urundi. March 21, 1920.) Sweet cassava."

50839. *MEIBOMIA* sp. Fabaceæ.*(Desmodium* sp.)

"(No. 856. N'gano N'gano, Urundi. March 17, 1920.) A legume with sticky flower branches."